



amazon basics B07W668KSN Compact Multi Functional Air Fryer Instruction Manual

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IMPORTANT SAFETY INSTRUCTIONS

Read these instructions carefully and retain them for future use. If this product is passed to a third party, then these instructions must be included.

When using electrical appliances, basic safety precautions should always be followed to reduce the risk of fire, electric shock, and/or injury to persons including the following

- **WARNING** Potential injury from misuse.
- **CAUTION** Risk of electric shock! Cook only in removable basket.
- **CAUTION** Risk of burns!
- When in operation, hot air is released through the air outlet on the back of the product. Keep hands and face at a safe distance from the air outlet. Never cover the air outlet.

CAUTION Risk of burns! Hot surface!

This symbol indicates that the marked item can be hot and should not be touched without taking care. The surfaces of the appliance are liable to get hot during use.

- This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children unless they are older than 8 and supervised.
- Keep the appliance and its cord out of reach of children less than 8 years.
- The appliance is not intended to be operated by means of an external timer or separate remote-control system.
- Always disconnect the appliance from the socket-outlet if it is left unattended and before assembling, disassembling or cleaning.
- Do not touch hot surfaces. Use handles or knobs.
- Leave at least 10 cm of space in all directions around the product to ensure sufficient ventilation.
- If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.
- After frying, do not place the basket or the pan directly on the table to avoid burning the table surface.
- This appliance is intended to be used in household and similar applications such as

- staff kitchen areas in shops, offices and other working environments;
- farm houses;
- by clients in hotels, motels and other residential type environments;
- bed and breakfast type environments.

Symbols Explanation



- This symbol stands for “Conformite Europeenne”, which declares “Conformity with EU directives, regulations and applicable standards”. With the CE-marking, the manufacturer confirms that this product complies with applicable European directives and regulation.

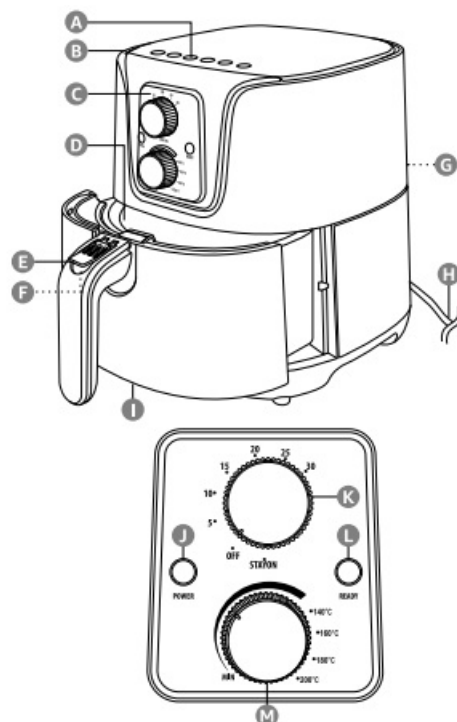


- This symbol stands for “United Kingdom Conformity Assessed”. With the UKCA-marking, the manufacturer confirms that this product complies with applicable regulations and standards within Great Britain.



- This symbol identifies that the materials provided are safe for food contact and comply with European Regulation (EC) No 1935/2004.

Product Description



- A Cooking time hints
- B Air inlet
- C Control panel
- D Basket
- E Protective cover
- F Release button

- G Air outlet
- H Power cord with plug
- I Pan
- J POWER indicator
- K Time knob
- L READY indicator
- M Temperature knob

Intended Use

- This product is intended for preparing foods that require a high cooking temperature and would otherwise require deep-frying. The product is intended only for preparing foods.
- This product is intended for household use only. It is not intended for commercial use.
- This product is intended to be used in dry indoor areas only.
- No liability will be accepted for damages resulting from improper use or non compliance with these instructions.

Before First Use

- Check the product for transport damages.
- Remove all the packing materials.
- Clean the product before first use.

DANGER Risk of suffocation!

Keep any packaging materials away from children – these materials are a potential source of danger, e.g. suffocation.

Operation

Connecting to a power source

- Pull out the power cord to its full length from the cord storage tube at the back of the product.
- Connect the plug to a suitable socket-outlet.
- After use, unplug and stow the power cord in the cord storage tube.

Preparing for frying

- Hold the handle and pull out the pan (I).
- Fill the basket (D) with the food of choice.

NOTICE

Do not fill the basket (D) beyond the MAX marking. This may affect the quality of the cooking process. Place the pan (I) back into the product. The pan (I) clicks into place.

Adjusting the temperature

NOTICE | Use the cooking time hints (A) or the cooking chart to estimate the cooking temperature. Adjust the

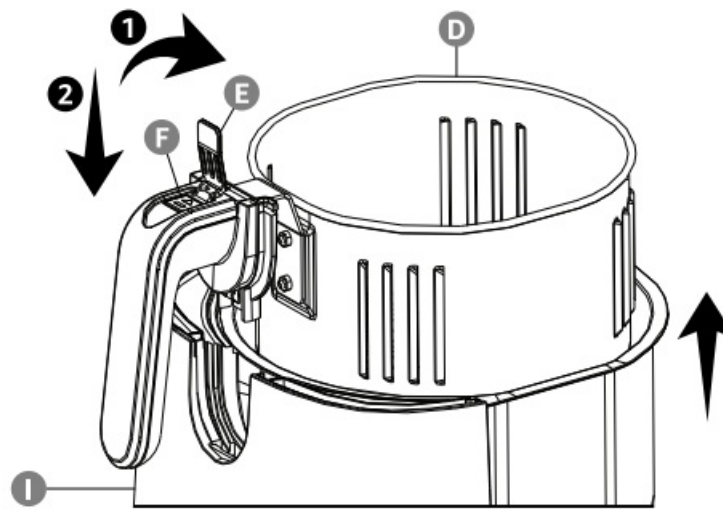
cooking temperature anytime by turning the temperature knob (M) (140 °C – 200 °C).

Adjusting the time

NOTICE

- Use the cooking time hints (A) or the cooking chart to estimate cooking time.
- If the pan (I) is cold, preheat the product for 5 minutes.
- Adjust the cooking time anytime by turning the time knob (K) (5 minutes – 30 minutes).
- To keep the product on with no timer, turn the time knob (K) to the STAY ON position.
- The POWER indicator (J) lights up red when the product is on.

Starting cooking



CAUTION Risk of burns!

The product is hot during and after cooking. Do not touch the air inlet (B), air outlet (G), the pan (I) or the basket (D) with bare hands.

- After setting the time, the product starts heating up. The READY indicator (L) lights up green when the product has reached the desired temperature.
- Halfway through the cooking time, hold the handle and pull out the pan (I).
- Place the pan (I) on a heat-proof surface.
- Flip the protective cover (E) upwards.
- Hold the release button (F) to lift up the basket (D) from the pan (I).
- Shake the basket (D) to toss the food inside for even cooking.
- Place the basket (D) back into the pan (I). The basket clicks into place.
- Place the pan (I) back into the product. The pan (I) clicks into place.
- The cooking process stops when the cooking timer sounds. The POWER indicator (J) turns off.
- Turn the temperature knob (M) counter-clockwise to the lowest setting. If the timer is set to the STAY ON position, turn the time knob (K) to the OFF position.
- Take out the pan (I) and place it on a heat-proof surface. Let it cool for 30 seconds.
- Take out the basket (D). To serve, slide the cooked food out on a plate or use kitchen tongs to pick up the

cooked food.

NOTICE

- It is normal for the READY indicator (L) to turn on and off during the cooking process.

NOTICE

- The heating function of the product automatically stops when the pan (I) is taken out from the product. The cooking timer continues to run even when the heating function is off. Heating resumes when the pan (I) is placed back into the product. † Check the doneness of the food either by cutting a big piece open to check if it is cooked through or using a food thermometer to check the internal temperature. We recommend the following minimum internal temperatures

Food	Minimum internal temperature
Beef, pork, veal and lamb	
Ground meats	71.1 °C
Poultry	73.9 °C
Fish and shellfish	62.8 °C

Cooking chart

NOTICE For best results, some foods require cooking through on a low temperature (par-cooking) before air frying.

Food	Temperature	Time	Action
Mixed vegetables (roasted)	204°C	15-20 mins	shake
Broccoli (roasted)	204°C	15-20 mins	shake
Onion rings (frozen)	204°C	12-18 mins	shake
Cheese sticks (frozen)	176 °C	8-12 mins	

Fried sweet potato chips (fresh, hand cut, 0.3 to 0.2 cm thick)

Par-cook (step 1)	162 °C	15 mins	shake
Air fry (step 2)	176 °C	10 – 15 mins	shake
French fries (fresh, hand cut, 0.6 to 0.2 cm, thick)			
Par-cook (step 1)	162 °C	15 mins	shake
Air fry (step 2)	176 °C	10 – 15 mins	shake
French fries, thin (frozen, 3 cups)	204 °C	12 – 16 mins	shake
French fries, thick (frozen, 3 cups)	204 °C	17 – 21 mins	shake
Meatloaf, 450 g	176 °C	35 – 40 mins	-
Hamburgers, 110 g (up to 4)	176 °C	10 – 14 mins	-
Hot dogs/sausages	176 °C	10 – 15 mins	flip
Chicken wings (fresh, thawed)			
Par-cook (step 1)	162 °C	15 mins	shake
Air fry (step 2)	176 °C	10 mins	shake

Food	Temperature	Time	Action
Chicken tenders/fingers			
Par-cook (step 1)	176 °C	13 mins	flip
Air fry (step 2)	204 °C	5 mins	shake
Chicken pieces	176 °C	20 – 30 mins	flip
Chicken nuggets (frozen)	176 °C	10 – 15 mins	shake
Catfish fingers (thawed, battered)	204 °C	10 – 15 mins	flip
Fish sticks (frozen)	204 °C	10 – 15 mins	flip
Apple turnovers	204 °C	10 mins	-
Donuts	176 °C	8 mins	flip
Fried cookies	176 °C	8 mins	flip

Cooking tips

- For a crispy surface, pat the food dry then lightly toss or spray with oil to encourage browning.
- To estimate cooking time for foods that are not mentioned in the cooking chart, set the temperature 6 °C lower and the timer with 30 % -50 % less cooking time than what is stated in the recipe.
- When frying high fat foods (e.g. chicken wings, sausages) pour away excess oils in the pan (I) in between batches to avoid the oil smoking.

Cleaning and Maintenance

WARNING Risk of electric shock!

- To prevent electric shock, unplug the product before cleaning.
- During cleaning do not immerse the electrical parts of the product in water or other liquids. Never hold the

product under running water.

CAUTION Risk of burns!

The product is still hot after cooking. Let the product cool down for 30 minutes before cleaning.

Cleaning the main body

- To clean the product, wipe with a soft, slightly moist cloth.
- Dry the product after cleaning.
- Never use corrosive detergents, wire brushes, abrasive scourers, metal or sharp utensils to clean the product.

Cleaning the pan (I) and the basket (D)

- Remove the pan (I) and the basket (D) from the main body.
- Pour accumulated oils from the pan (I) away.
- Place the pan (I) and the basket (D) into the dishwasher or wash them in mild detergent with a soft cloth.
- Dry the product after cleaning.
- Never use corrosive detergents, wire brushes, abrasive scourers, metal or sharp utensils to clean the product.

Storage

Store the product in its original packaging in a dry area. Keep away from children and pets.

Plug fuse replacement (for UK only)

- Use a flat screwdriver to open the fuse compartment cover.
- Remove the fuse and replace with the same type (10 A, BS 1362). Refit the cover.

Maintenance

- Any other servicing than mentioned in this manual should be performed by a professional repair centre.

Troubleshooting

Problem	Solution
The product does not switch on.	Check if the power plug is connected to the socket-outlet. Check if the socket-outlet works.
For UK only: Fuse in the plug is blown.	Use a flat screwdriver to open the fuse compartment cover. Remove the fuse and replace with the same type (10 A, BS1362). Refit the cover.



Disposal (for Europe only)

The Waste Electrical and Electronic Equipment (WEEE) laws aim to minimise the A impact of electrical and electronic goods on the environment and human health, by increasing re-use and recycling and by reducing the amount of WEEE going to landfill. The symbol on this product or its packaging signifies that this product must be

disposed separately from ordinary household wastes at its end of life. Be aware that this is your responsibility to dispose of electronic equipment at recycling centres in order to conserve natural resources. Each country should have its collection centers for electrical and electronic equipment recycling. For information about your recycling drop off area, please contact your related electrical and electronic equipment waste management authority, your local city office, or your household waste disposal service.

Specifications

Rated voltage	220-240 V~, 50-60 Hz
Power input	1300 W
Protection class	Class I

Importer Information

	For EU
Postal	Amazon EU 5.a r.l., 38 avenue John F. Kennedy, L-1855 Luxembourg
Business Reg.	134248

	For UK
Postal	<ul style="list-style-type: none">• Amazon EU SARL, UK Branch, 1 Principal Place, Worship St,• London EC2A 2FA, United Kingdom
Business Reg	BR017427

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- amazon.co.uk/review/review-your-purchases#


If you need help with your Amazon Basics product, please use the website or number below.

- amazon.co.uk/gp/help/customer/contact-us
- amazon.com/AmazonBasics

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amazon basics



Multi Functional Air Fryer, B07W668KSN

1. Einleitung

2. Sicherheitshinweise

3. Bedienung

4. Reinigung und Wartung

5. Zubehör

6. Technische Daten

7. Garantie

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B07W668KSN Compact Multi Functional Air Fryer, B07W668KSN, Compact Multi Functional Air Fryer, Multi Functional Air Fryer, Functional Air Fryer, Air Fryer, Fryer

References

- [User Manual](#)